



Focus on Food Safety

Kansas 1999 Food Code Update

The following summary are some of the major changes from the 1976 Code to the current Kansas 1999 Food Code that became effective August 13, 1999.

1. **Demonstration of Knowledge** - The person in charge must be able to demonstrate knowledge of foodborne disease prevention, application of HACCP principles and requirements of the code. This may be demonstrated by compliance with the code, or by having passed an approved food protection program (such as Serv-Safe), or by responding correctly to the inspector's questions. (2-102.11)
2. **Ill Food Workers** - The person in charge needs to know when to restrict or exclude food handlers, and when to report illnesses to the regulatory authority. (2-201.11- 2-201.15)
3. **No Bare Hand Contact With Ready-To-Eat Food** - Gloves, tongs, tissues or other methods must be used when handling Ready-To-Eat Food. (3-301.11)
4. **Cold Holding Temperature 41°F - 45°F** will be allowed for up to 10 years if the refrigeration equipment is not able to maintain 41°F. (3-501.16 (c) (2))
5. **Date Marking** - Refrigerated, Ready-To-Eat, Potentially Hazardous foods prepared and held refrigerated for more than 24 hours, must be date marked. These items will be marked with the "consume by" date allowing seven days if held at 41°F, or four days if held at 45°F. This also applies to commercially processed and packaged, Refrigerated, Ready-To-Eat, Potentially Hazardous food, when the original container is opened. (3-501.17)
6. **Time as a control** - Holding temperatures would not need to be maintained if time is used as the control. The following conditions must be met: 1) The product must be marked when it is removed from temperature control; 2) The product will be cooked and served or discarded within four hours. 3) Written procedures must be on file and available to the regulatory authority upon request. (3-501.19)
7. **Number of Toilet Rooms** - Two public restrooms are required if the establishment has a seating capacity of twenty or more. The old code required two restrooms necessary if the establishment had ten seats or more. (5-203.12)
8. **Cooling requirements** -
From 140 °F to 70°F within 2 hours, and (3-501.14)
from 70°F to 41°F within 4 hours.
Or
Within four hours if food is prepared using ingredients normally stored at room temperature such as canned tuna.

Temperatures

165°F	Cooking Temperature	- Poultry, Reheating
155°F	Cooking Temperature	- Ground Beef, comminuted meat, Ratites
* 145°F	Cooking Temperature	- Pork, Beef, Fish and other PHF's
140°F	Hot Holding	
45°F	Cold Holding (For old Equipment for the next 10 years)	
* 41°F	Cold Holding	

* New temperature requirements

handout #2



A safe eating fact sheet brought to you by the KDHE Bureau of Consumer Health,
1000 SW Jackson, Suite 200, Topeka, KS 66612-1274.
www.kdhe.state.ks.us

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